



THE
HUNTING
LODGE

MADE WITH LOVE
MADE FOR SHARING OR SAVOURING ALONE

Our philosophy is inspired by the seasons where the wine and food experience evolves throughout the year.

FAMILY FAVOURITES

Focaccia | Woodfired Olives | Charcuterie | Smoked Fish Rilette
-
Beef Cheek pappardelle | Veal Schnitzel | Cauliflower Stack Greens & Salad
-
Lemon Cheesecake

\$85PP

Groups of 6

BREADS

FOCACCIA	12.
balsamic and extra virgin olive oil	
House made butter of the day	+3
WOODFIRED FLATBREAD	12.

SMALLER PLATES

WOODFIRED OLIVES	16.
roasted in red wine, garlic, rosemary & thyme (nf,v,df)	
CHARCUTERIE	22.
selection of cold cut meats (nf, o+df)	
DUCK LIVER PATE	25.
shallot jam, pickles, walnuts, crostini (o+nf)	
BUTTERMILK FRIED CHICKEN	25.
chipotle yoghurt (nf)	
BURRATTA	18.
black olive (nf,v)	
SMOKED FISH RILLETTE	24.
radish, capers & chives (nf)	
STEAMED GREEN LIPPED MUSSELS	23.
RATATOUILLE CRUMBLE	18.
provincial herbs (v,nf,vg,df)	

(nf) = Nut Free (df) = Dairy Free (v) = Vegetarian (vg) = vegan
(o) + Dietary & allergen option available- please request

However our kitchen environment is not set up to cater for severe allergies.

BIGGER PLATES

PUMPKIN RAVIOLO	27.
hazelnuts & brown butter (v, o+nf)	
CAULIFLOWER STACK	27.
tahini, citrus, medjool date & almonds (vg,df, o+nf)	
BEEF CHEEK PAPPARDELLE	32.
handcut pappardelle, red wine & chilli (nf,df)	
VEAL SCHNITZEL	34.
parmesan, crispy capers & lemon (nf, o+df)	
SMOKED LAMB BACKSTRAP	38.
sage jus & confit tomatoes (nf)	
SLOW COOKED PORK RIBS	35.
sticky glaze (nf,df)	
FISH OF THE DAY	P.O.A.
ON THE SIDE	
SEASONAL GREENS	15.
dukkah (v,vg,df, o+nf)	
PARMESAN SHOESTRING FRIES	15.
truffle aioli (v,nf, o+df)	
HOMEMADE POTATO WEDGES	15.
aioli (v,nf,df, o+vg)	
SEASONAL SALAD	15.
walnut, grape & pear (v,vg,df o+nf)	
DESSERT & CHEESE	
LEMON CHEESECAKE	18.
meringue (v,nf)	
CHOCOLATE MOUSSE	18.
raspberry crumb (v,nf)	
STICKY DATE PUDDING	18.
butterscotch toffee & vanilla ice cream (v,nf)	
CRUMBED TRUFFLE BRIE	18.
crostini (v,nf)	
CHEESEBOARD TO SHARE	50.
nz blue cheese, french brie & french comte, condiments (v,o+nf)	



THE HUNTING LODGE

Working with small parcels of classic varieties of NZ's best winegrowing regions, as well as caring for our own vineyard you are sitting above. Whether they are from near or far, all of our grapes are carefully processed right here, onsite at The Hunting Lodge.

HOMEBLOCK (GROWN ONSITE)

SAUVIGNON BLANC 2021, Waimauku	16. 77.
Wild fermented in French oak barriques	
CHARDONNAY 2022, Waimauku	26. 98.
Elegant & sumptuous Beautifully balanced	
ALBARINO 2022, Waimauku	19. 92.
Zesty, full bodied & complex	

SEASONAL COLLECTION

ROSE 2023, Hawkes Bay	16. 74.
Stone fruit & red berries Fresh, crisp & dry	
ALBARINO 2023, Marlborough	16. 74.
Elegant & sumptuous Beautifully balanced	
SAUVIGNON BLANC 2023, Marlborough	15. 69.
Organic typical Marlborough savvie Grassy & acidic	
CHARDONNAY 2020, Hawkes Bay	18. 84.
Cashew, biscuit & nectarine Creamy & light oak	
SYRAH 2020, Hawkes Bay	18. 84.
Red & dark fruits with cacao Elegant & complex	
PINOT NOIR 2022, Marlborough	17. 79.
Dark cherries & cooked plums Firm silky tannins	
LAGREIN 2020, Marlborough	19. 89.
Wild cherry, liquorice & tobacco Full bodied	
MALBEC 2021, Hawkes Bay	17.
Blackberry, cherries & dark plum Rustic & robust	

EXPRESSIONS COLLECTION

PINOT GRIS 2022, Hawkes Bay	14. 64.
Pear & honeysuckle Mouth filling & drier style	

LIMITED WINE RELEASES

BLUSH CRUSH Wine Spritz 250mls	14.
A vivacious blend of New Zealand Rose & Sauvignon	
TENNESSEE RED 2021, Hawkes Bay	26. 98.
Merlot Malbec Blueberry pie Blackcurrent, smoked cedar	

SPARKLING & CHAMPAGNE

THE HUNTING LODGE BLANC de BLANC	17. 70.
J.K 14 PROSECCO, Extra Dry	16. 65.
CHARLES ORBAN BLANC de NOIR	23. 118.
BOLLINGER SPECIAL CUVÉE, NV	220.

DESSERT & STICKY

SOLJANS 'FOUNDER' TAWNY PORT, Kumeu	16. 74.
MISHA LATE HARVEST GEWURZTRAMINER	15. 67.

BEER & CIDER - BOTTLE

HEINEKEN 0%	10.
HEINEKEN LIGHT 2.5%	10.
FIRST SUN PACIFIC LAGER	12.
STEINLAGER PURE	11.
HALLERTAU CIDER	12.
HALLERTAU #4 SCHWARZBIER	12.

BEER - CAN

LIBERTY OH BROTHER PALE ALE	11.
LIBERTY JUICE BRO HAZY PALE ALE	11.
LIBERTY JUNGLE JUICE HAZY IPA	12.

BEER ON TAP

HALLERTAU #2 PALE ALE	12.
HALLERTAU #5 PILSNER	12.

COCKTAILS

ESPRESSO MARTINI	16.
Honduran coffee, vodka & notes of caramel cream	
RASPBERRY GIN SOUR	16.
Gin, lemon & raspberry	
ITALIAN SPRITZ	15.
Bitter orange, citrus, vodka & sparkling wine	
KIR ROYALE	18.
Chambord, prosecco & raisin	
TEQUILA MARAGARITA FIZZ	18.
Tequila, cointreau, ginger beer & lime	
LYCHEE FLING	18.
Lychee, vodka, lime & soda	

SPIRITS 15ml

Vodka Absolut	
Gin Tanqueray, Gordons, Bombay Sapphire	
Rum Bacardi, Havana, Appletons, Stolen dark	
Tequila Alba Dorado, El Jimador blanco	
Whiskey Canadian Club, Jameson, Jack Daniels	
Bourbon Batch 10 Honey, Wild Turkey, Makers Mark	
Scotch Glenmorangie	
Bas - Armagnac Delord	

MOCKTAILS

THL MIMOSA	10.
Orange, grenadine, ginger ale & bitters	
RASPBERRY FIZZ	10.
Raspberry, lime & soda	

NON ALCOHOLIC

JUICES	6.
Orange Cranberry Apple Pineapple Tomato	
SOFT DRINKS	6.
Cola Lemonade Ginger Beer Lemon lime bitters	
Diet cola	
ANTIPODES SPARKLING / STILL WATER	10.
ATOMIC COFFEE	
Long Black	4.5.
Flat White Cappuccino	5.
Mochaccino Hot Chocolate Chai	5.5.
Alternative milk	1.
HARNEY & SONS TEA	5.
English breakfast Earl grey Peppermint Green	
Chamomile Lemon	